CONSTRUCTION CHANGE DIRECTIVE

		Initiated By		Distributed To
Project:	Cabela's Retail – Lone Tree, Colorado	☒	Owner	☒
		☐	Architect	☒
		☐	Contractor	☒
Project Number:	12504	☐	Consultant	☒
Owner:	Cabela's	☐	Field	☒
To Contractor:	GH Phipps	☐	Other	☐
Change Directive No.:	CCD 04			
Date:	December 19, 2012			
By:	Holland Basham Architects			

Please submit an itemized quotation of changes in the Contract Sum and/or Time Incidental to proposed modifications to the Contract Documents described herein.

THIS IS NEITHER A CHANGE ORDER, NOR A DIRECTION TO PROCEED WITH THE WORK DESCRIBED HEREIN.

Description:

SPECIFICATION

1. Section 11 4000 – Foodservice Equipment
    a. Revised faucets for Equipment #22 – Three Compartment Sink

ARCHITECTURAL

1. Sheet A0.08 – Exterior Site Signage Elevations
    a. Revised signage font.
2. Sheet A1.10 – First Floor Plan – Overall
    a. Update Footwear stock area.
3. Sheet A1.11 – First Floor Plan – Area 'A'
    a. Revised location of changing room.
    b. Location of focal log and sleeping bag area.
    c. Footwear display revision.
4. Sheet A1.12 – First Floor Plan – Area 'B'
    a. Revised location of changing room.
5. Sheet A1.13 – First Floor Plan – Area 'C'
    a. Archery focal structure
    b. Owner furnished gun sales counter layout.
    c. Update partition types at Archery to match structural shear wall requirements.
6. Sheet A1.14 – First Floor Plan – Area 'D'
    a. Revised location of changing room.
    b. Footwear display revision.
7. Sheet A1.15 – Mezzanine Floor Plan Overall
    a. Revised footwear stock.
8. Sheet A1.16 – Partial Mezzanine Plan
    a. Update fireplace and focal structure.
9. Sheet A1.30 – Interior Signage Plan

a. Updated layout to match new fixture plan.

10. Sheet A2.01 – Partition Types, Details and Door Schedule
    a. Update partition type D to note shear wall conditions and wall finish for Archery.
11. Sheet A4.01 – Wall Sections
    a. Revise Grid designation to match plan.
12. Sheet A4.02 – Wall Sections
    a. Revise Grid designation to match plan.
13. Sheet A4.03 – Wall Sections
    a. Revise Grid designation to match plan.
14. Sheet A4.04 – Wall Sections
    a. Revise Grid designation to match plan.
15. Sheet A4.05 – Wall Sections
    a. Revise Grid designation to match plan.
16. Sheet A4.09 – Wall Sections
    a. Entire sheet has been revised.
17. Sheet A5.01 – Enlarged Floor Plans
    a. Fireplace redesign.
    b. Added dimensions at Kitchen walls.
18. Sheet A5.02 – Enlarged Floor Plans
    a. Revised footwear Stock/display area.
19. Sheet A6.02 – Building Details
    a. Detail 1,2 - Revise dimension to face of sheathing.
20. Sheet A6.04 – Building Details
    a. Revise detail 9 box beam dimensions.
    b. Revised chimney details.
21. Sheet A6.05 – Building Details
    a. Revised detail 23 to include support for signage.
22. Sheet A6.07 – Building Details
    a. Revised fireplace details.
23. Sheet A6.08 – Building Details
    a. Revised trellis size at Home and Gifts.
24. Sheet A6.09 – Building Details
    a. Revised Archery focal structures and details.
25. Sheet A6.10 – Building Details
    a. Revised focal structures and details.
26. Sheet A6.11 – Building Details
    a. Delete detail 14.
27. Sheet A6.12 – Building Details
    a. Revise detail 5 to eliminate bumpout on retail side of column.
    b. Revise details 17, 18, 19 from logs to timber.
28. Sheet A6.13 – Building Details
    a. Revised deli timber details
    b. Added Footwear display details.
29. Sheet A6.14 – Building Details
    a. Revised details 17,18.
30. Sheet A7.11 – First Floor Reflected Ceiling Plan – Area 'A'
    a. Footwear stock/display modification.
31. Sheet A7.12 – First Floor Reflected Ceiling Plan – Area 'B'
    a. Revise location of Home/Gifts trellis.
    b. Update fireplace background.
32. Sheet A7.13 – First Floor Reflected Ceiling Plan – Area 'C'
    a. Revised Archery baffle width.

33. Sheet A7.14 – First Floor Reflected Ceiling Plan – Area 'D'
    a. Footwear stock/display modification.
34. Sheet A7.15 – Second Floor/Vaulted Reflected Ceiling Plan
    a. Revised Footwear Stock/display.
35. Sheet A8.01 – Building Interior Elevations
    a. Focal structure and sleeping bag base deck update
    b. Add keyed note 20
36. Sheet A8.02 – Building Interior Elevations
    a. Fireplace and focal structure updates.
37. Sheet A8.03 – Building Interior Elevations
    a. Footwear and focal structure updates
38. Sheet A8.10 – Interior Elevations
    a. Update Deli focal structure.
39. Sheet A9.12 – Archery Details and Gun Propellant Storage Details
    a. Update Archery Railing details.
40. Sheet I1.11 – First Floor Finish Plan – Area 'A'
    a. Revised carpet pad locations.
41. Sheet I1.14 – First Floor Finish Plan – Area 'D'
    a. Revised carpet pad locations.
    b. Revised location of plank floor for Fly Fishing.
42. Sheet I2.01 – Room Finish Schedule and Color Schedule
    a. Revise Color Schedule Notes 1 and 2.
    b. Revise stained concrete, CONC-1.
    c. Revise carpet, CPT-1.
    d. Revise paints, P-15 and P-16
43. Sheet I2.02 – Color Schedule Continued
    a. Revise paints, P-19 and P-21.
    b. Add paint, P-29.
    c. Revise plastic laminate, PLAM-5.
    d. Revise stains, S-1, S-4, S-5, S-6 and S-10.
    e. Revise vinyl wall covering, VWC-4.
    f. Add tongue and groove wood, WD-11.

STRUCTURAL

See narrative and drawings provided by NBE.

MEP

See narrative and drawings provided by MEI.

STRUCTURAL

Sheet S1.1 - Foundation Plan Area 'A'

1. **Added Footwear Display Shelf columns** see sheet.

Sheet S1.4 - Foundation Plan Area 'D'

1. **Added Footwear Display Shelf columns** see sheet.

Sheet S2.8 - Footwear Display Shelf

1. **Added S2.8** see sheet.

HOLLAND BASHAM ARCHITECTS
119 SOUTH 49 AVENUE OMAHA, NEBRASKA 68132 402-551-0800 FAX: 402-551-2295 EMAIL: HBA@HBA1.COM

construction change directive

morrissey engineering inc
mechanical | electrical | technology | commissioning

ccd no. 4

date: 12-19-12

project name: Cabela's Retail
Lone Tree, CO

project no: 12112

This construction change directive is hereby made a part of the contract documents to the same extent as if it were originally included therein. Contract documents shall be considered modified or revised as hereinafter described.

Fire Protection Drawings

1. Sheet FP1.11 – Partial First Floor Plan Area – A
    a. Added area around new taxidermy shelf.
    b. Added note for fire sprinkler routing in Footwear Stockroom to taxidermy shelf.
    c. Added note 17 for fire sprinkler heads at taxidermy shelf.

2. Sheet FP1.14 – Partial First Floor Plan Area – D
    a. Added area around new taxidermy shelf.
    b. Added note for fire sprinkler routing in Footwear Stockroom to taxidermy shelf.
    c. Added note 17 for fire sprinkler heads at taxidermy shelf.

Electrical Drawings

3. Sheet E1.11 – Partial First Floor Plan Lighting Area – A
    a. Revise Footwear Stockroom perimeter lighting
    b. Re-orient changing room lights
    c. Relocate focal log lights

4. Sheet E1.12 – Partial First Floor Plan Lighting Area – B
    a. Revise trellis location
    b. Re-orient changing room lights

5. Sheet E1.13 – Partial First Floor Plan Lighting Area – C
    a. Add light to mountain pass

6. Sheet E1.14 – Partial First Floor Plan Lighting Area – D
    a. Add downlight to mountain pass
    b. Relocate focal log lighting
    c. Re-orient changing room lights
    d. Revise Footwear Stockroom perimeter lighting

7. Sheet E3.11 – Partial First Floor Plan Special Systems Area - A
    a. Revise reference tag to Door 148.2.

4940 North 118th Street
Omaha, NE 68164
P: 402.491.4144
www.morrisseyengineering.com

8. Sheet E3.12 – Partial First Floor Plan Special Systems Area - B
    a. Revise reference tag to Door 148.1.

9. Sheet E3.13 – Partial First Floor Plan Special Systems Area - C
    a. Revise reference tag to Door 129.5.

10. Sheet E3.14 – Partial First Floor Plan Special Systems Area - D
    a. Add door access hardware to Door 130.1.

11. Sheet E6.02 – Electrical Details
    a. Add Details #4A and #6A.
    b. Move Detail #8.
    c. Revise rough to Details #6 and #7.

Special Systems Drawings

12. Sheet T1.15 - Special Systems Security Overall First Floor Plan
    a. Add door access hardware.
    b. Revise door reference tag.

13. Sheet T1.18 - Special Systems Security Partial First Floor Plan C
    a. Revise reference tag to Door 129.5.

14. Sheet T1.19 - Special Systems Security Partial First Floor Plan D
    a. Add door access hardware to Door 130.1.

15. Sheet T2.04 - Special Systems Details
    a. Add Detail #6A.
    b. Move Detail #8.
    c. Revise rough to Details #1, #4, #4A, #6, and #7.

16. Sheet T3.03 - Special Systems Schedules
    a. Revise Door Access Security Schedule.

SECTION 11 4000
FOODSERVICE EQUIPMENT

PART 1 GENERAL

1.01 SECTION INCLUDES

A. Food service equipment.

B. Installation of Owner-furnished food service equipment.

C. Connections to utilities.

1.02 RELATED REQUIREMENTS

A. Section 07 9005 - Joint Sealers.

1.03 REFERENCE STANDARDS

A. ASTM A666 - Standard Specification for Annealed or Cold-Worked Austenitic Stainless Steel Sheet, Strip, Plate, and Flat Bar; 2010.

1.04 ADMINISTRATIVE REQUIREMENTS

A. Preinstallation Meeting: Convene one week before starting work of this section.

1.05 SUBMITTALS

A. See Section 01 3000 - Administrative Requirements, for submittal procedures.

B. Product Data: Provide data on appliances; indicate configuration, sizes, materials, finishes, locations, and utility service connection locations, service characteristics, and wiring diagrams.

C. Manufacturer's Installation Instructions: Indicate special procedures, perimeter conditions requiring special attention.

D. Certificates: Certify that products of this section meet or exceed specified requirements.

E. Operation Data: Provide operating data for the specified equipment .

F. Warranty: Submit manufacturer warranty and ensure forms have been completed in Owner's name and registered with manufacturer.

1.06 QUALITY ASSURANCE

A. Manufacturer Qualifications: Company specializing in manufacture of standard products of the type specified.

1.07 REGULATORY REQUIREMENTS

A. Conform to applicable code for utility requirements.

1.08 WARRANTY

A. See Section 01 7800 - Closeout Submittals, for additional warranty requirements.

B. Correct defective work of this section within a one year period after Date of Substantial Completion.

PART 2 PRODUCTS

2.01 MANUFACTURERS

A. Food Service Equipment:
   1. Substitutions: See Section 01 6000 - Product Requirements.
      a. Specified equipment to be used - no substitutions to be used without written permission of Owner and Food Service Consultant. All cost associated with substitution, including revision to mechanical utilities, to be borne by Kitchen Equipment Supplier.

2.02 EQUIPMENT

A. Equipment Schedule: Refer to schedule at end of this section.

© COPYRIGHT 2012 HOLLAND BASHAM ARCHITECTS

B. Installation Accessories: Provide all rough-in hardware, supports and connections, attachment devices, closure trim, and accessories required for complete installation.

2.03 MATERIALS

A. Stainless Steel Sheet: ASTM A666 Type 304 commercial grade, No. 4 finish, in the following gauges;
   1. Worktable tops and filler pieces - 14 gauge.
   2. Undershelves - 18 gauge.
   3. Sinks and drainboards - 14 gauge.
   4. Sink covers - 18 gauge.
   5. Wall shelves - 18 gauge.
   6. Stainless steel legs and sls leveling feet - 16 gauge.
   7. Wall flashing - 18 gauge.
   8. Corner guards and wall end caps - 16 gauge.
   9. Enclosure panels - 18 gauge.
   10. Stainless steel cove base - 16 gauge.

B. Sealants: Silicone type, as specified in Section 07 9005.
   1. Color to be aluminum, gray, or clear as appropriate for the particular application.

PART 3 EXECUTION

3.01 EXAMINATION

A. Verify ventilation outlets, service connections, and supports are correct and in required location.

B. Verify that electric power is available and of the correct characteristics.

3.02 INSTALLATION

A. Install items in accordance with manufacturers' instructions.

B. Insulate to prevent electrolysis between dissimilar metals.

C. Sequence installation and erection to ensure correct mechanical and electrical utility connections are achieved.

D. Provide sealant to achieve clean joint with adjacent building finishes and between abutting components.

3.03 ADJUSTING

A. Adjust equipment and apparatus to ensure proper working order and conditions.

B. Remove and replace equipment creating excessive noise or vibration.

3.04 CLEANING

A. Remove masking or protective covering from stainless steel and other finished surfaces.

B. Wash and clean equipment.

C. Polish glass, plastic, hardware, accessories, fixtures, and fittings.

3.05 CLOSEOUT ACTIVITIES

A. At completion of work, provide qualified and trained personnel to demonstrate operation of each item of equipment and instruct Owner in operating procedures and maintenance.
   1. Test equipment prior to demonstration.
   2. Individual Performing Demonstration: Fully knowledgeable of all operating and service aspects of equipment.
   3. Warranties: Insert in the Operation and Maintenance Manuals on company letterhead the following warranty statement:
      a. I, the undersigned, hereby certify that the kitchen equipment work has been performed in full accordance with the Contract Documents.
      b. I guarantee the work to be free from defects in workmanship for one year from date store opening (insert date here) and will correct at a time convenient to the Owner.

© COPYRIGHT 2012 HOLLAND BASHAM ARCHITECTS

3.06 PROTECTION

A. Remove protective coverings from prefinished work.

B. Protect finished work from damage.

3.07 FOOD SERVICE EQUIPMENT SCHEDULE

A. EQUIPMENT LIST: All equipment is G.C. furnished and installed unless noted otherwise.

1. Cash Register
    a. Owner Furnished
2. Drop-in Hand Sink w/ Faucet
    a. Manufacturer: Advance Tabco
        1) Product: DI-1-208
        2) Faucet: K-55, 8 1/2" goose neck
3. Soap and Paper Towel Dispensers
    a. Soap Dispenser
        1) Manufacturer: Hillyard
            (a) Description: Manual, Wall-mount Foam Dispenser
            (b) Product: HIL22250
        2) Owner Furnished
    b. Paper Towel Dispenser
        1) Manufacturer: Hillyard
            (a) Description: Touch Free Towel Dispenser
            (b) Product: PAP42500
        2) Owner Furnished
4. Microwave Oven
    a. Description: Commercial Microwave Oven
    b. Manufacturer: Amana www.amanacommercial.com
        1) Product: RFS18MPS
5. Fudge Kettle
    a. Manufacturer: Groen www.groenkettle.com
        1) Description: Water Jacker Fudge Kettle
        2) Product: TDB/8-20-CFC
            (a) 110V 30amp plug required.
    b. Owner Furnished
6. Beverage Cooler
    a. Manufacturer: Mid-West BU Standard Equipment
        1) Description: Two Door Glass Beverage Cooler
        2) Product: 4148
        3) Size: 48" W x 24.5" D x 48" H
    b. Owner Furnished
7. Undercounter Ice Machine
    a. Manufacturer: Manitowoc www.manitowocica.com
        1) Description: Ice Cube Machine
        2) Product: QY-0274A
        3) Energy Star Rated
        4) Half-dice ice
8. Food Warmer
    a. Manufacturer: Vollrath www.vollrathco.com
        1) Description: Heat 'N Serve
        2) Model: 1220 Full-Size Heat 'N Serve
        3) Product: 72020
    b. Owner Furnished
9. Water Filter System
    a. Manufacturer: Everpure, Costguard www.everpure.com

© COPYRIGHT 2012 HOLLAND BASHAM ARCHITECTS

1) Model: CGS-55 20" Triple Series-Parallel Housing
2) Part #: DEV90100-50
3) Provide system with one set of initial cartridges and 2 full sets of replacement cartridges.
   (a) CG5-20S Replacement Cartridge: DEV9108-27
4) Mount below three compartment sink table.
5) PLUMBER TO PROVIDE AND INSTALL WATER BY-PASS LOOP SO WATER CAN REMAIN FLOWING TO FIXTURES WHILE WATER FILTER SYSTEM IS UNDER REPAIRS.

10. Food Warmer
    a. Manufacturer: Douwe Egberts www.douweeberts.com
       1) Model: Cafitesse C600
    b. Owner Furnished
11. Undercounter Refrigerator
    a. Manufacturer: Traulsen www.traulsen.com
       1) Description: Compact Undercounter Refrigerator
       2) Model: UHT27-L/R
          (a) Provide Right and Left door swings as indicated on drawings
          (b) 2-1/2" casters: CASTER SET2IN
12. Latte Machine
    a. Manufacturer: Tomlinson www.tomlinsonind.com
       1) Description: The Dual Food Warmer - 8 qt
       2) Model: 1014697
    b. Owner Furnished
13. Fountain Pop Ice Machine
    a. Manufacturer: Ice-O-Matic www.iceomatic.com
       1) Description: Ice Cube Maker
       2) Model: ICEO400W
14. Refrigerated Display Case
    a. Manufacturer: Structural Concepts www.structuralconcepts.com
       1) Description: Encore Refrigerated Self-Serve Case - Low Profile
       2) Model: HV3638RSS
          (a) Rear Exterior Color: Black
          (b) Interior Color: Stainless Steel Interior
          (c) Exterior Color: Wilsonart 1595-60 Black
          (d) Base Support: 6" High legs
15. Prep Table
    a. Manufacturer: Advance Tabco www.advancetabco.com
       1) Description: Work Table, SPEC-LINE Series - Flat Top - Undershelf Style
       2) Model: VSS-246
       3) Size: 72" x 24"
16. Hand Sink w/ Faucet
    a. Manufacturer: Advance Tabco www.advancetabco.com
       1) Description: Hand Sink Standard w/ Splach Mounted Faucet
       2) Model: 7-PS-50
17. Refrigerated Prep Table
    a. Manufacturer: Randell www.unifiedbrands.net
       1) Description: Preparation Table High Volume Saladtop
       2) Model: 9030K-7
       3) Size: 48" Wide
       4) 1/2" thick Richlite cutting board in lieu of standard white polylite board.
18. Prep Table w/ Sink and Faucet
    a. Manufacturer: Advance Tabco www.advancetabco.com
       1) Description: Table with Sink

© COPYRIGHT 2012 HOLLAND BASHAM ARCHITECTS

2) Model: KMS-11B-305L
(a) Sink on Lefthand Side
3) Size: 60" x 30"

19. Wall Shelf
    a. Manufacturer: Advance Tabco www.advancetabco.com
        1) Description: Stainless Steel Wall Mounted Shelf
        2) Model: WS-15-48
        3) Size: 48" x 15"
        4) Top of shelf mounted at 4'-6" AFF
20. Dishwasher
    a. Manufacturer: Hobart www.hobartcorp.com
        1) Description: LXi Dishmachine
        2) Model: LXiC
        3) Accessories:
            (a) Detergent and rinse aid pumps
            (b) Stainless steel base with 6" legs
            (c) Pressure regulator valve. Shipped loose for field installation by plumber.
            (d) Trim kit, top cover
21. Cleaning Supply Shelf
    a. Manufacturer: Metro www.metro.com
        1) Description: Metro Max i, wall mounted polymer shelf and brackets
        2) Shelf Model: MX1424G, 2 required.
        3) Post and Bracket: 33PDFK3
        4) Shelf Supports: 1WS14K3, 4 required.
        5) Size: 24" x 14"
        6) Bottom shelf mounted 4'-6" AFF
22. Three Compartment Pot Sink w/Faucets
    a. Manufacturer: Eagle Group www.eaglegrp.com
        1) Description: 414 Series Coved Corner Three-Compartment Sink
        2) Model: 414-18-3-18
        3) Accessories:
            (a) Stainless steel legs
            (b) Lever Drains
            (c) Waste Outlets
            (d) Sound Deadening - SD
            (e) Right End Splash - E30

5

        4) Faucet:
            (a) Manufacturer: T&S www.tsbrass.com
                (1) Model: B-0129, 8" splash mount w/ B-0156 faucet
                (2) Model: B-0231, splash mount
23. Wire Wall Shelf
    a. Manufacturer: Metro www.metro.com
        1) Description: Metro Max i, wall mounted polymer shelf and brackets
        2) Shelf Model: MX1424G, 2 required.
        3) Post and Bracket: 33PDFK3
        4) Shelf Supports: 1WS14K3, 4 required.
        5) Size: 24" x 14"
        6) Bottom shelf mounted 4'-6" AFF
24. Clean Dish Storage
    a. Manufacturer: Metro www.metro.com
        1) Description: MetroMax i polymer drying rack unit
        2) Model: PR48X3
        3) Shelf Model: MX2448G, shelf with grid mat
            (a) 1 extra shelf required

© COPYRIGHT 2012 HOLLAND BASHAM ARCHITECTS

4) Post Model: MX74P, stationary polymer post with leveling foot
(a) Height: 74"
(b) 4 required
5) Size: 24" x 48"

25. Cleaning Supply Shelf
a. Manufacturer: Metro www.metro.com
1) Description: Metro Max i, wall mounted polymer shelf and brackets
2) Shelf Model: MX1424G, 2 required.
3) Post and Bracket: 33PDFK3
4) Shelf Supports: 1WS14K3, 4 required.
5) Size: 24" x 14"
6) Bottom shelf mounted 4'-6" AFF

26. Mop Sink with Faucet
a. Manufacturer: Advance Tabco www.advancetabco.com
1) Description: Table with Sink
2) Model: 9-OP-20
3) Accessories:
(a) Service Faucet: K-240; coordinate height with cleaning supply shelf
(b) Hose & Bracket: K-244

27. Hot Water Tank
a. See Mechanical, EWH-2

28. Dry Storage Shelving
a. Manufacturer: Metro www.metro.com
1) Description: MetroMax i polymer shelving - Five Tier
2) Shelf Model: MX2454G, shelf with grid mat
(a) 10 required, 5 for each shelving unit
3) Post Model: MX74P, stationary polymer post with leveling foot
(a) Height: 74"
(b) 8 required, 4 for each unit
4) Size: 24" x 54"

29. Three Section Reach-In Freezer
a. Manufacturer: Traulsen www.traulsen.com
1) Description: G-Series Three Section 115V Storage Freezer/Self-Contained
2) Model: G31010
(a) Full Door, Left-Right-Right

30. Three Section Reach-In Refrigerator
a. Manufacturer: Traulsen www.traulsen.com
1) Description: G-Series Three Section Rech-In Refrigerator/Self-Contained
2) Model: G30010
(a) Full Door, Left-Right-Right

31. Condiment Dispenser
a. Owner Furnished

32. Silver Dispenser
a. Owner Furnished

33. Coffee Maker
a. Manufacturer: Wilbur Curtis Company Inc. www.wilburcurtis.com
1) Description: Gemini Satellite Servers, Single
2) Model: GEMSS
b. Owner Furnished

34. Napkin Dispenser
a. Owner Furnished

35. Tea Brewer
a. Manufacturer: Brew Matic www.brewmatic.com
1) Description: Premium Iced tea Brewer

© COPYRIGHT 2012 HOLLAND BASHAM ARCHITECTS

2) Model: C-21
b. Owner Furnished
36. Fountain Pop Dispenser
a. Manufacturer: Cornelius Inc. www.cornelius.com
1) Description: Ice Drink Dispenser
2) Model: IDC215
3) Accessories:
(a) Adaptor Kit: 629088536 Contractor Furnished
b. Owner Furnished
37. Auto-Injection Soap and Sanitizer Kit
a. Owner Furnished
38. Self Contained Fryer
a. Manufacturer: MTI www.mtiproducts.com
1) Description: AutoFRY
2) Model: MTI-10 XL
(a) Options: MTI Illuminated Heat Lamp; 120 ACV 5.16 AMPS
39. Countertop Oven
a. Manufacturer: MTI www.mtiproducts.com
1) Description: MultiChef Oven
2) Model: 5500PC
40. CO2 Tank
a. Owner Furnished
41. Sneeze Guard
a. Manufacturer: Calico Cottage Inc. www.calicocottage.com
1) Description: Fudge Display Sneeze guard brackets aluminum
2) Brackets: 4 inch high x 10 inch deep top; grooved for 1/4 inch glass. Include 5/16” x 2-1/4” bolts for attachment
3) Glass: 1/4 inch clear tempered; pencil polished edges
42. Wall Mounted Faucet
a. Manufacturer: Elkay www.elkayusa.com
1) Description: Wall Mounted 8" Center Commercial Faucet
2) Model: LK945DS20L2T
3) Coordinate mounting height with Fudge Kettle.
43. Syrup Dispenser/Rack
a. Owner Furnished
44. Nacho Cheese Dispenser
a. Manufacturer: Gehl Food Inc www.gehls.com
1) Description: Hot Top2 Single Nacho Cheese Dispenser
2) Color: White
3) Graphic: to be selected by ower
b. Owner Furnished
45. Deli Slicer
a. Owner Furnished
46. Lid and Straw Dispenser
a. Owner Furnished
47. Fire Extinguisher
a. See specification section 10 4400

END OF SECTION

© COPYRIGHT 2012 HOLLAND BASHAM ARCHITECTS